



## Meerlust Rubicon 2022

main variety Cabernet Sauvignon

vintage 2022

analysis alc: 14.22 | ph: 3.60 | rs: 2.43 | ta: 5.63

type Red

producer Meerlust Estate

style Dry

winemaker Wim Truter

taste Fragrant

wine of Stellenbosch

body Full

### tasting notes

A youthful deep ruby red colour. A complex perfume of violets, ripe black plum, blackberry, cassis with cedar wood, bouquet garni and potpourri spice. Still young and intense, the palate is full bodied, packed with fresh dark fruit and rounded tannins and seamlessly integrated oak and a lifted acidity. This wine offers balance and elegance.

### ageing potential

Ageing potential of 10 - 20 years, provided wine is stored in ideal cellar conditions.

### blend information

44% Cabernet Sauvignon, 40% Merlot, 12% Cabernet Franc, 4% Petit Verdot

### in the vineyard

Higher than the long-term average rainfall was recorded during the winter months leading up to the 2022 harvest. Soil profiles were well saturated at the beginning of the growing season with bud break being delayed due to low soil temperatures for up to nine days compared to the previous year.

Exceptional summer rainfall resulted in lush canopies with high growth rates due to access to water and higher mean temperatures recorded in the growing season. Although bud break occurred later, flowering and veraison only differed a day or two from the previous season.

The pace of the season was slowed down by a dry and warm temperatures recorded during the ripening period this led to harvest starting later. This resulted in good hang times, minimal harvesting pressure due to lower yields enabling the picking of grapes at optimal ripeness levels. Wines of this season shows finesse and fruit freshness coupled with a fine tannin structure.

### in the cellar

The 2022 Rubicon is a blend of Cabernet Sauvignon (44%), Merlot (40%), Cabernet Franc (12%) and Petit Verdot (4%) every parcel of each variety was fermented separately before undergoing malolactic fermentation in 300 L barrels. After 8 months in barrel, the components were blended and given another 10 months in barrel for harmonization before bottling.